

SMALL BITES

TOMATO & BASIL BRUSCHETTA	5.25
Toasted bread, tomatoes, garlic, basil, thyme, salt&pepper	
SPRING ROLLS	5.50
Fried spring rolls, with pork, taro, peanuts, cabbage, wood ear mushroom, sesame oil	
FRESH ROLLS	5.50
Pork, lettuce, carrots, cucumber, bean sprout and local herbs	
PANDAN CHICKEN	6.75
Marinated chicken with Khmer spice, celery, spring onion wrapped in Pandan leaves	
CLUB SANDWICH	8.75
FRENCH FRIES	4.00
FISH TACOS	6.50
Tortillas, grilled fresh water fish, cumin, paprika, garlic, coriander, sour cream, cilantro, purple cabbage, avocado	
TUNA PITA	6.00
HUMMUS PITA	5.50
Chickpeas, Tahini, lime, garlics, olive oil, served in Pita bread	
NATAING AND RICE CRACKERS	6.00
Pork, coconut cream and Khmer spices dipping sauce with crispy rice cakes	

KHMER FOODS

Starter

MI KOLA	7.50
Noodle salad with choice of beef or seafood, lettuce, Khmer basil, cucumbers, kaplou leaves, cabbage, garlic, peanuts, Khmer dressing, topped with boiled egg and spring onions	
GREEN PAPAYA SALAD	6.25
Green papaya, pork, peanuts, local herbs, sliced tomatoes, basil, lime juice	
KHMER CEVICHE	7.75
Fresh raw fish cures in lime juice, long bean, red and green capsicum, garlic, shallot, onion, peanut, local herbs, lime juice, lemongrass	
SEAFOOD & GLASSNOODLE SALAD	7.50
Glass noodles, shrimps, squids, tomatoes, spring onions, celery, shallots	
PINEAPPLE SALAD	7.50
Pineapple, shrimps, squids, onions, shallots, celery, spring onion, local herbs	
POMELO SALAD	8.25
Pomelo, shrimps, squids, lime juice, cilantro, peanuts, red capsicum	
EGGPLANT SALAD	7.50
Eggplants, minced pork, shrimps, shallots, celery, onion, spring onion, local herbs	
BANANA BLOSSOM SALAD	6.25
Banana blossom, chicken, peanuts, tomatoes, local herbs	

Soups

TOMATO SOUP	6.50
Chicken, tomatoes, spring onion, celery, local herbs	
KHMER SOUR SOUP	6.25
Fish, morning glory, lemon grass, fresh lime, local herbs	
CHICKEN LEMON SOUP	6.50
Chicken, fresh lime, kaffir lime leaves, galangal, mushroom, onion, local herbs	
YOUNG LOTUS STEMS SOUR SOUP	6.25
Lotus stems, fresh water fish, tamarind, tomatoes, pineapple, galangal, lemongrass, kaffir lime leave, rice paddy herbs, fried chopped garlic	

Main Dishes

AMOK FISH	8.25
Fish, coconut cream, Amok paste, Khmer spice, noni leaves	
LAAB	8.00
Minced pork, lemon grass, lime, peanuts, mint, celery, spring onion, onion, shallots	
MINCED PORK GRILLED IN KAPLOU LEAVES	8.00
Minced pork, onions, Kaplou leaves	
EGGPLANT SAUTE WITH TOFU	7.25
Deep fried eggplants, soft tofu, ginger garlic, chili sauce, spring onion, sweet basil	
GRILLED CHICKEN	8.25
Chicken skewers marinated in satay with tomatoes and pineapple	
SPICY CHICKEN	7.75
Chicken, lemon grass, galangal, local herbs, chili	
STEAMED FISH FILLET	8.50
Red snapper fish, steamed in lemon sauce, Chinese cabbage, onion, peanut, white wine, pepper, local herbs	
FISH FILLET WITH GREEN MANGO AND TOMATO SALSA	8.50
Pan fried red snapper, mango, tomato, carrot, shallot, garlic, spring onion, chili	
FRIED CURRY WITH SHRIMPS	8.75
Shrimps, coconut milk, onions, curry and Khmer spice, celery, spring onion, kaffir lime leaves	
RED CURRY WITH CHICKEN LEG	8.00
Chicken leg, sweet potatoes, carrots, onions, Green bean, basil, cinamon powder, star anise, Khmer spice	
KHMER BEEF STEAK	12.00
Grilled beef fillet with 3 sauces(tamarind, chilli, salt &pepper lime) served with steamed rice	
BEEF LOK LAK	12.00
Stir fried beef fillet, served with lettuce onions, tomatoes, cucumbers, fried egg, steamed rice or french fries	
FRIED RICE	7.00
Brocoli, cauliflower, carrots, green bean, pork served with chicken stock	
FRIED NOODLE	7.50
Carrot, Chinese cabbage, bok choy, choy sum with beef or chicken or pork or shrimps	
MIXED VEGETABLES SAUTÉ	6.25
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Choice of the following vegetables: Morning glory or Kale or Bok Choy or Choy Sum	
STEAMED RICE	1.00

WESTERN FOODS

Starters

POWER BOWL	8.50
Mixed lettuce, kidney bean, corn, rocket leave, beetroot, avocado, barley, roasted pumpkin,red radish, cherry tomato, feta cheese and balsamic dressing	
AVOCADO TARTARE	8.80
Avocado, crab meat, tomatoes, shallots, spring onions, cilantro, mayonaise, lime	
CHICKEN SESAME SALAD	8.80
Lettuce, chicken breast, sundry and cherry tomatoes, shallots, basil, olives, french dressing	
NICOISE SALAD	8.50
Lettuce, tuna, Anchovies, black olives, potatoes, cherry tomatoes, cucumber, tomatoes sliced, boiled egg, French dressing	
EGG MIMOSA	6.25
Eggs, shallots, parsley, ham, mayonaise	
GAZPACHO	5.80
Tomatoes, capsicum, cucumbers, garlic, onions, tabasco, lea &perrin sauce	
PUMPKIN SOUP	6.25
Pumpkin, onions, shallots, butter, whipping cream, milk, topped with sesame seeds and bacon	
LOBSTER BISQUE SOUP	7.00
Prawn, leek, celery, onion, carrot, bay leave, white wine, butter, parsley, olive oil, tomato paste, salt and pepper served with bread	

Main Dishes

DUCK BREAST Tournedos with Orange Gravy Sauce	14.50
Grilled duck breast, onions, orange juice, steamed vegetables, served with mashed potato	
GRILLED PORK CHOP Teriyaki Sauce	12.00
Grilled pork chop, vegetable saute, pumpkin croquette, and teriyaki sauce	
SMOKED SALMON Tagliatelle	9.90
Tagliatelle, smoked salmon, broccolies, spring onions, onions, cream	
ROASTED SEA BASS	12.50
Sea bass fillet, black &green olives, olive oil, sundried tomatoes, parsley, lime juice, salt &pepper, steamed vegetables (brocolies, cauliflower, french beans, carrots) and steamed rice	
Gnocchi Spinach	8.50
Homemade potato gnocchi with spinach, cream and parmesan cheese	
CHEESEBURGER	9.50
Served with french fries	

DESSERTS

BANANA FLAMED IN RHUM	5.50
With coconut ice-cream	
MANGO STICKY RICE	4.25
CHOCOLATE FONDAN	5.50
LEMON TART	5.50
BLACK AND WHITE CHOCOLATE MOUSSE	5.50
PINEAPPLE CRUMBLE WITH STRAWBERRY SAUCE	5.00
CREPES	5.00
Banana & chocolate Mango passion	
ICE-CREAM & SORBET	2.25
Please ask for today's Flavors	

7% service charge will be added to the end of your bill

Please inform us of any ALLERGY or INTOLERANCE